

**lakeside**

# chop

A POP-UP  
CHOPHOUSE @  
BLUE HARBOR RESORT 

## **appetizers**

### **Grilled baguette | \$10**

With Chef's seasonal dips

### **Seasonal arancini | \$14**

A seasonal selection of deep fried risotto

### **Thai chicken lettuce wraps | \$14**

Thai chicken, scallion, cilantro, bibb lettuce served with chili peanut and soy reduction

### **Prosciutto wrapped prawns | \$15**

(3) served with Mediterranean couscous

## **soup & salad**

### **Smoked Caesar salad | \$8**

Crisp romaine, sarvecchio, house crouton, & Blue Harbor signature smoked Caesar dressing

### **Seasonal soup | \$6**

## **sides**

### **Sweet & sour Brussel sprouts (shareable) | \$12**

### **Seasonal potato hash (shareable) | \$10**

### **Horseradish potato puree | \$5**

### **Creamed spinach | \$5**

### **Seasonal vegetable (shareable) | \$8**

## **chopping block**

comes with choice of one sauce\*

### **8oz Filet of beef | \$42**

### **14oz Cast iron ribeye | \$44**

### **Surf & turf for two | \$84**

24oz grilled porterhouse with gulf prawns

## **sauces**

### **Red wine demi glace**

### **Sherry cream**

### **Chop-up compound butter**

\*add on more +\$3

## **special features**

### **Maine Lobster Ravioli | \$42**

With garlic shrimp, sherry cream, & lemon

### **Cauliflower "steak" | \$28**

& forged wild mushroom

### **Sticky braised beef short rib | \$41**

With wok vegetable and cauliflower puree

### **Seared lamb chop | \$46**

With blackberry wine reduction, ferro, & carrots

*Tax & 20% gratuity to be added*

*Consuming raw or undercooked meat or seafood can result in foodborne illness.*

# drink selections

## cocktails

### **Blue martini | \$12**

Grey Goose vodka, Noilly Prat dry vermouth, garnished with a blue cheese olive

### **South Pier cosmo | \$12**

Western Son Prickly Pear vodka, Triple Sec, cranberry juice, & lemon

### **Aperol spritz | \$10**

Aperol, prosecco, soda, & orange twist

### **Wisconsin old fashioned | \$7**

Jim Beam or Korbel brandy, bitters, sugar, Luxardo cherry, & press

### **Harbor 75 | \$11**

Beefeater gin, sugar, lemon & prosecco

### **White Russian | \$10**

Kahlúa, Good Boy Vodka, cream

### **Kir Royale | \$11**

Chambord & Gruet

### **Baileys & Door County Coffee | \$9**

## cordials/after dinner

Di Serrano | \$8

Chambord | \$10

Kahlúa | \$8

Aperol | \$8

Campari | \$9

Baileys | \$8

## craft beer

please ask for our current selections

## wine

all wines produced by Broken Earth

### white

#### **La Belle Moscato | \$8/34**

Floral, fruit forward, honey

#### **Chardonnay | \$9/38**

Crisp, apple & pear

#### **Alberino (limited release) | \$12/48**

Citrus, pineapple, & green melon

### red

#### **Merlot | \$10/34**

Plum, blackberry, medium body, smooth finish

#### **CDR | \$11/45**

Fruit forward, vanilla, well balanced Rhone blend

#### **Grenache | \$9/39**

Strawberry & vanilla, soft finish

#### **Cabernet Sauvignon | \$13/50**

Berry, mushroom, & dry earth

### reserve red

#### **Malbec (limited release) | \$15/56**

Smooth, medium body, fruit & berry

#### **2012 Reserve Cabernet Sauvignon | \$23/85**

Currant, espresso, juicy finish

#### **2016 CV Reserve Cabernet Sauvignon | \$110**

Blackberry, earth minerals, dry berries

### sparkling

#### **Gruet | \$12/48**

New Mexico, dry, medium yeast

**\*All selections are based on availability**

# spirits

all pours are 1.5 oz

## rum

- Meyer's Dark | \$8
- Captain Morgan | \$6
- Bacardi | \$6
- Appleton Estate 12 Year | \$12

## gin

- Beefeater | \$8
- Hendricks | \$11
- Tanqueray | \$8
- Bombay Sapphire | \$9

## scotch

- Glenlivet 12 yr | \$14
- Glennfiddich 12 yr | \$16
- Glennfiddich 14 yr | \$22

## bourbon/whiskey/rye

- Crown Royal | \$8
- Bulleit | \$10
- Jim Beam | \$6
- Jack Daniels | \$6
- Knob Creek 9 yr | \$12
- Jefferson "Ocean" | \$14
- Bookers | \$20
- Buffalo Trace | \$10
- E. H. Taylor "Small Batch" | \$22
- Sazerac (rye) | \$8
- Bulleit (rye) | \$11

## tequila

- Don Julio Blanco | \$10
- Don Julio Reposado | \$12
- Casamigos Blanco | \$11
- Tres Generaciones Anejo | \$12

## reserve

- Don Julio 1942 | \$30
- Clase Azul | \$30

## vodka

- Grey Goose | \$11
- Good Boy | \$6
- Ketel One Citron | \$10
- Western Son Prickly Pear | \$8